

Oats Dosa Recipe

Ingredients:

Oats – 2 cups
Rava (Sooji) – 1/2 cup
Maida (Plain Flour) – 1/2 cup
Buttermilk – 4 cups
Onions – 4, chopped
Green Chillies – 6 to 8, chopped
Cashew Nuts – 15 to 20, chopped
Black Peppercorns – 2 tsp
Cumin Seeds – 2 tsp
Salt as per taste

Preparation:

1. Grind the oats to a coarse (or smooth if desired) powder.
2. Add this to the buttermilk along with rava, maida and salt.
3. Mix well.
4. Grind the cumin seeds and peppercorns.
5. Add to the batter.
6. Add the cashew nuts and mix well.
7. Add the onions and green chillies.
8. Stir and mix well.
9. Heat a tawa over medium flame.
10. Pour a ladleful of the batter and spread evenly.
11. Apply oil around the edges and cook on both sides until cooked.
12. Remove and transfer to a plate.
13. Serve with onion chutney and sambar.

